Butternut Squash Bisque

- 2 T unsalted butter
- 1 very large sweet onion, chopped
- 1/2 tsp dried rosemary leaves
- 2 cloves garlic, minced
- 5 c peeled, diced butternut squash, about 1 medium squash
- 1 c peeled, diced all-purpose potatoes, about 1 large potato
- 5 c low sodium chicken stock
- 1 tsp salt
- ½ tsp black pepper
- Light or heavy cream
- Paprika or chili powder

Melt the butter in a medium soup pot or a large saucepan. Stir in the onion and rosemary. Partially cover the pan and cook the onion over moderate heat for 10 minutes, stirring occasionally. Stir in the garlic and cook another minute.

Add the squash, potatoes, chicken stock, salt, and pepper and bring to a boil. Reduce the heat and cover the pot. Cook the soup at a low boil for 20 minutes or until the vegetables are very soft. Remove the pan from the heat.

Transfer the soup solids in batches to the bowl of a food processor, only filling the bowl halfway. Puree the soup, then return to a clean pot and reheat.

Ladle soup into bowls. Drizzle 1-2 tablespoons of cream over each bowl, then sprinkle with paprika or chili powder.